

STARTERS

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| Leek and Potato soup | 4.95 |
| Crab cakes with fennel & chilli, pickle with crisp salad | 5.95 |
| Pigeon with beetroot & rocket salad | 5.50 |
| Buffalo mozzarella, vine tomato and basil salad with rocket pesto | 5.25 |
| Chicken liver parfait with red onion marmalade and toasted brioche | 5.50 |
| Salmon Gravavlax with potato & rocket salad | 5.25 |

MAINS

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| Pan seared pork steak with mustard potatoes and roasted carrots | 12.95 |
| Line caught wild sea bass resting on mussel chowder with char grilled new potatoes | 16.95 |
| Courgette cannelloni with parmesan and rocket | 10.95 |
| Duck Breast with fondant potato, pak choi & coriander | 17.95 |
| Assiette of 21 day aged beef with wild mushrooms, celeriac puree and hand cut chips | 19.95 |
| Gilled salmon with Mediterranean vegetables and basil pesto & new potatoes | 13.95 |

SIDE ORDERS

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| Green vegetable and cherry tomato salad, dressed with olive oil | 2.95 |
| Hand cut chips | 2.95 |
| Buttered new potatoes | 2.95 |
| Panache of fresh carrots, mange tout, courgettes and green beans | 2.95 |
| Fine beans and roasted vine cherry tomatoes | 2.95 |

DESSERTS

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| Classic crème brulee | 4.95 |
| Vanilla Pannacotta with poached pineapple & chocolate ice cream | 5.25 |
| Apple tatin with vanilla ice cream | 5.25 |
| A selection of Westcountry cheeses | 6.25 |
| Pear gratin with vanilla ice cream | 5.50 |
| Lemon cheesecake with blood orange sorbet | 5.50 |